

470111 - 36% Milk Chocolate Pistoles Lactee Barry Equilibre



Cacao-Barry's Chocolate Pistoles Lactee 35% are an easy melting pale milk couverture chocolate that have a delicious creamy dairy taste with biscuit notes. Made using Madagascar and West African cocoa beans of the Trinitario and Forastero varieties, this chocolate is perfect for moulding and enrobing, as well as mousses and ganache filling.



MARKETING

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Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrates %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

Protein

Vitamin D %

Calcium %

Iron %

Potassium %

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
CHM-P35LBEQ-US-U77		13073416295883		1/11 LB		
Brand	Brand Owner	GPC Description				
Cacao Barry	Barry Callebaut USA LLC	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.2 LBR	11 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12 INH	8.8 INH	12.5 INH	0.76 FTQ	06x05	349 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

See label for suggestions-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - C
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Sugar, Cocoa Butter, Whole Milk Powder, Unsweetened Chocolate, Nonfat Dry Milk, Soy Lecithin, Natural Vanilla Flavor

Cacao Barry

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

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MORE INFORMATION